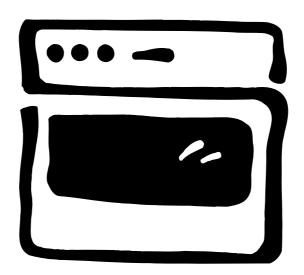
Steam oven

INSTRUCTION BOOKLET

GALLERY



Mod. EOQ 105

35678-1701 **AU**

Important Safety Information

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred, always ensure that the book is left with the appliance in order that the new owner can get to know the functions of the appliance and the relevant warnings. These warnings are provided in the interest of safety. You MUST read them carefully before installing or using the appliance.

Installation

- This oven must be installed by qualified personnel to according to standards and regulation currently in
- This oven is heavy. Take care when moving it.
- Remove all packaging, both inside and outside the oven, before using the oven.
- Do not attempt to modify the oven in any way.

Child Safety

- This oven is designed to be operated by adults. Do not allow children to play near or with the oven.
- The oven gets hot when it is in use. Children should be kept away until it has cooled.

During Use

- This oven is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- Never line any part of the oven with aluminium foil.
- Do not allow heatproof cooking material, e.g. roasting bags, to come into contact with oven elements.
- **Never** place plastic or any other material which may melt in or on the oven.
- Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.
- Do not hang towels, dishcloths or clothes from the oven or its handle.
- Do not use this oven if it is in contact with water and never operate it with wet hands.
- Take great care when heating fats and oils as they will ignite if they become too hot.
- Always use oven gloves to remove and replace food in the oven.
- Ensure that all control knobs are in the **OFF** position when not in use.
- Do not leave cookware containing foodstuffs, e.g. fat or oil in or on the oven in case it is inadvertently switched ON.
- When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the cooking appliance.

Keep this instruction book for future reference and ensure it is passed on to any new owner.

Maintenance and Cleaning

- Only clean this oven in accordance with the instructions.
- The oven should be kept clean at all times. A buildup of fats or other foodstuffs could result in a fire, especially in the grill pan.
- Always allow the oven to cool down and switch off the electrical supply before carrying out any cleaning or maintenance work.

Service

This oven should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.

Environmental Information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable. Remove any door catches, to prevent small children being trapped inside.

Your safety is of paramount importance. Therefore, if you are unsure about any of the meanings of these WARNINGS, contact the **Customer Care Department.**

Guide to Use the instructions

The following symbols will be found in the text to guide you throughout the Instructions:



Safety Instructions



Step by step instructions for an operation



Hints and Tips



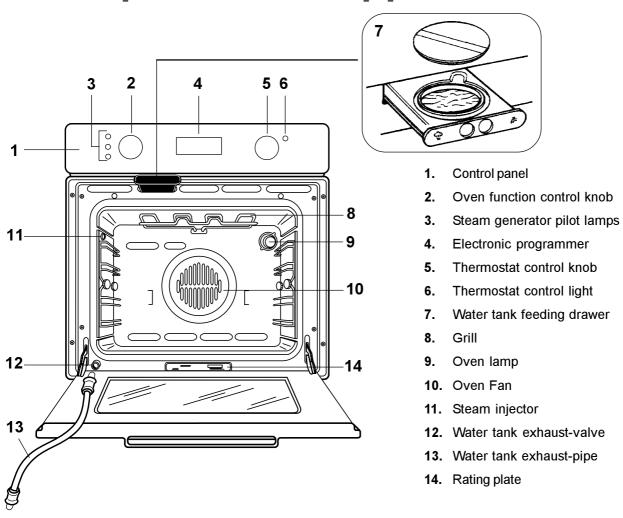
Environmental information

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Description of the appliance



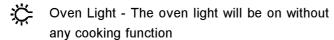
Controls

Your new steam oven allows you to cook your favourite dishes without losing any nutrition property and keeping their original taste. You can choose both the traditional cooking systems or the steam cooking system. To obtain the best cooking results, it is necessary to get familiar with the oven controls.

Push-Push control knobs

This model is provided with push-push control knobs. These knobs can be completely sunken inside the control panel when the oven is not working.

Oven Function Control Knob



Conventional cooking - The heat comes from both the top and bottom element, ensuring even heating inside the oven.

Grill - The grill element will be on.

Fan cooking - This allows you to roast or roast and bake simultaneously using any shelf, without flavour transference.

Steam cooking - The steam cooking function will be on (see the following pages for the correct use of this cooking function).

Thermostat Control Knob

Turn the thermostat control knob clockwise to select temperatures between 50°C and 250°C (MAX).

Thermostat Control Light

The thermostat control light will come on when the thermostat control knob is turned. The light will remain on until the correct temperature is reached. It will then cycle on and off to show the temperature is being maintained.

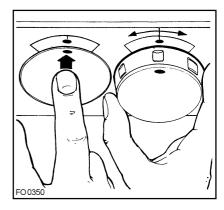
The cooling fan

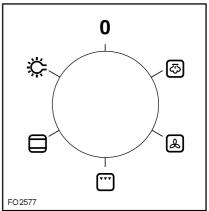
The cooling fan operates during cooking. Air is expelled through vents between the oven door and the control panel, as shown in the diagram.

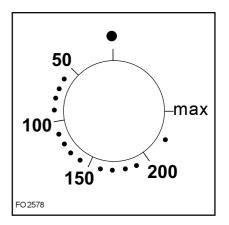
The cooling fan may run on after the oven is switched off to keep the controls cool. This is quite normal.

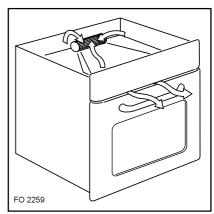
The Safety Thermostat

This oven is provided with a safety thermostat. In case of malfunctioning of the main thermostat, and consequent over-heating, the safety device will stop the power supply to the appliance. If this happens, call your local Service Force Centre. Under no circumstances should you attempt to repair the appliance yourself.









Before the First Use

Remove all packaging, both inside and outside the oven, before using the oven.

Before first use, the oven should be heated without food. During this time, an unpleasant odour may be emitted. This is quite normal.

- The oven will work only if the time of day has been set.
- 1. Set the time of day with the electronic programmer.
- 2. Switch the oven function control knob to fan cooking.
- 3. Set the thermostat control knob to MAX.
- 4. Open a window for ventilation.
- 5. Allow the oven to run empty for approximately 45 minutes.

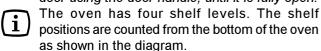
This procedure should be repeated with the grill function for approximately 5-10 minutes.

Using the Oven



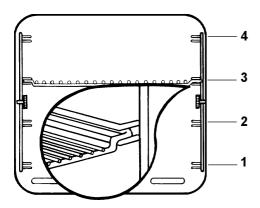
Always cook with the oven door closed.

Stand clear when opening the drop down oven door. **Do not** allow it to fall open - support the door using the door handle, until it is fully open.



It is important that the oven shelves are correctly positioned as shown in the diagram.

Do not place cookware directly on the oven base.



Attention!

Do not place pans, dripping pans, biscuit pans or aluminium foil on the oven bottom. This could cause a heat build-up which would affect the baking results and damage the oven enamel.

Condensation and steam

When food is heated it produces steam in the same way as a boiling kettle. The oven vents allow some of this steam to escape. However, always stand back from the oven when opening the oven door to allow any build up of steam or heat to release.

If the steam comes into contact with a cool surface on the outside of the oven, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not a fault with the oven.

To prevent discolouration, regularly wipe away condensation and also soilage from surfaces.

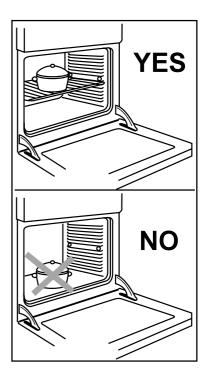
Cookware

- Use any oven proof cookware which will withstand temperatures of 250°C.
- Baking trays, oven dishes, etc. should not be placed directly against the grid covering the fan at the back of the oven, or placed on the oven base.
- Do not use baking trays larger than 30 cm x 35 cm (12 in x 14 in) as they will restrict the circulation of heat and may affect performance.

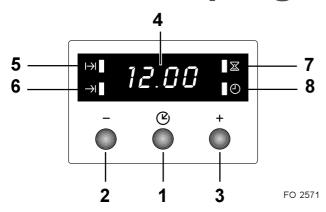
The effects of dishes on cooking results

Dishes and tins vary in their thickness, conductivity, colour, etc. which affects the way they transmit heat to the food inside them.

- A Aluminium, earthenware, oven glassware and bright shiny utensils reduce cooking and base browning.
- **B** Enamelled cast iron, anodized aluminium, aluminium with non-stick interior and coloured exterior and dark, heavy utensils increase cooking and base browning.



Electronic programmer



The oven will work only if the time of day has been set. However, the oven can also be operated without any programme.

Setting the time of day 🕘

When the power supply is switched on, or after a power failure, the "Time of day" pilot lamp
will flash on the display.

To set the correct time of day:

- 1. Press button "+" or "-".
- 2. After the setting is carried out, wait for 5 seconds: the "Time of day" pilot lamp will go out and the display will show the set time. The appliance is ready for use.

To reset the correct time of day:

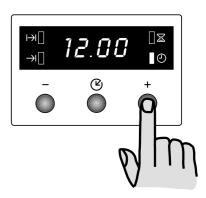
Press button ② repeatedly to select the "Time of day" function. The relevant pilot lamp will start flashing. Then proceed as described above.
 The time of day can only be reset if no automatic function (cook duration |→) or end of cooking →) has been set.

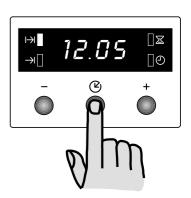
This function allows the oven to automatically switch off at the end of a programmed cooking duration time. Place food in the oven, select a cooking function and adjust the cooking temperature. Press button ❷ repeatedly to select the "Cooking Duration" function. The relevant pilot lamp → will start flashing. Then, proceed as follows:

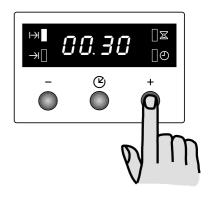
To set the duration time:

- 1. Press button "+" or "-".
- 2. After the setting is carried out, wait for 5 seconds: the "Cooking Duration" pilot lamp I→I will come on and the display will revert to the time of day.
- 3. When cooking time is over, the oven will be switched off automatically and an acoustic alarm will be heard, while the pilot lamp will start flashing. Turn the oven function and the thermostat control knob to zero. To switch off the acoustic alarm, press any button. NOTE: turning the acoustic alarm off will reset the oven to manual, and if the oven function and the thermostat knobs are not set to zero the oven will start to heat again.

- 1. Push button for selecting a function (2)
- 2. Decreasing control button "__"
- 3. Increasing control button "+"
- 4. Display
- **5.** "Cooking Duration" pilot lamp $|\rightarrow|$
- 6. "End of cooking" pilot lamp →
- 7. "Minute minder" pilot lamp
- 8. "Time of day" pilot lamp







To cancel the duration time:

- 1. Press button ❷ repeatedly to select the "Cooking Duration" function. The relevant pilot lamp I→I will flash and the display will show the remaining cooking time
- Press button "__" until the display shows "0:00". After 5 seconds the pilot lamp will go out and the display will revert to the time of day.

"End of cooking" function →

With this function, you can set the oven to switch off automatically when a programmed end of cooking time is over. Place food in the oven, select a cooking function and adjust the cooking temperature. Press button repeatedly to select the "End of cooking" function. The relevant pilot lamp \rightarrow I will start flashing. Then, proceed as follows:

To set the End of cooking time:

- 1. Press button "+" or "_".
- 2. After the setting is carried out, wait for 5 seconds: the "End of cooking" pilot lamp I→I will come on and the display will revert to the time of day.
- 3. When cooking time is over, the oven will be switched off automatically and an acoustic alarm will be heard, while the pilot lamp will start flashing. Turn the oven function and the thermostat control knob to zero. To switch off the acoustic alarm, press any button. NOTE: turning the acoustic alarm off will reset the oven to manual, and if the oven function and the thermostat knobs are not set to zero the oven will start to heat again.

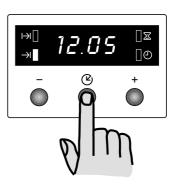
To cancel the End of cooking time:

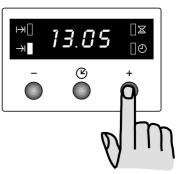
- 1. Press button ② repeatedly to select the "End of cooking" function. The relevant pilot lamp → will flash and the display will show the programmed End of cooking time.
- Press button "__" until the display shows the current time of day. The programmer will beep and the pilot lamp will go out.

"Cooking duration" → and "End of cooking time" → combined

The functions "Cooking duration" and "End of cooking time" can be used simultaneously to set the oven to switch on and off automatically at a later time.

- With the "Cooking duration" function → (carry out the cooking duration setting as described in the relevant chapter) set the duration time. Then, press button ②: the display will show the programmed setting.
- 2. With the "End of cooking time" function → (carry out the End of cooking setting as described in the relevant chapter) set the end of cooking time. The relevant pilot lamps will come on and the display will show the time of day. The oven will switch on and off according to the set programmes.





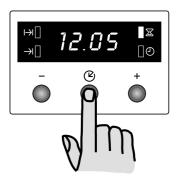
The minute minder alarm will sound at the end of a timed period, but THE OVEN WILL REMAIN ON, if it is in use.

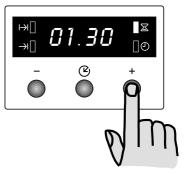
To set the minute minder:

- 1. Press button ② repeatedly to select the "Minute minder" function. The relevant pilot lamp ☒ will start flashing.
- 2. Then, press button "+" or "__" (maximum: 2 hours, 30 minutes).
- **3.** After the setting is carried out, wait for 5 seconds: the "Minute minder" pilot lamp \mathbb{X} will come on.
- **4.** At the end of the timed period, the pilot lamp will start flashing and an acoustic alarm will be heard. To switch off the acoustic alarm, press any button.

To cancel the minute minder:

- 1. Press button ② repeatedly to select the "Minute minder" function. The relevant pilot lamp ☒ will flash and the display will show the remaining time.
- Press button "__" until the display shows "0:00". After 5 seconds the pilot lamp will go out and the display will revert to the time of day.

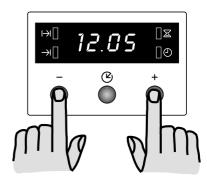




How to switch off the display

- Press two or three programmer push buttons simoultaneously and keep them pressed for about 5 seconds. The display will switch off.
- 2. To switch on the display, press any button.

The display can be switched off only if no other functions have been set.



Water tank pilot lamps

Pilot lamp "water tank full"

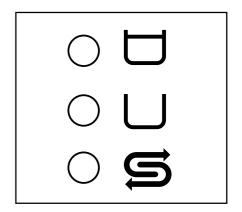
It indicates that the oven is ready to be used for a steam cooking.

Pilot lamp "tank out of water"

It indicates that the oven cannot be used for a steam cooking and water should be poured into the water tank.

Cleaning cycle pilot lamp

It indicates that the water tank cleaning procedure sould be carried out or that the steam injector is obstructed.



How to set the oven ready for a steam cooking

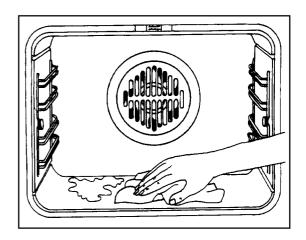
Before using the oven for a steam cooking, the water tank must be filled.

To fill the water tank, open the oven door, pull out the water tank drawer, unscrew the drawer cap and pour in water using a graduated vessel, until the pilot light "FULL WATER TANK" comes on. Consider that not more than one liter of water can be poured into the water tank. Then refit the drawer cap and push in the water tank drawer. Your oven is now ready for a steam cooking.



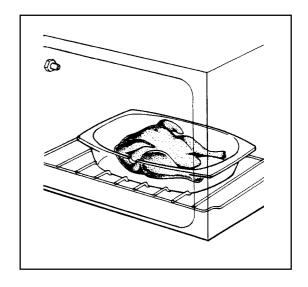
If too much water happens to be poured into the water tank, the exceed water will flow into the oven cavity through a safety opening. Immediately wipe the oven cavity dry with a sponge or a soft cloth.





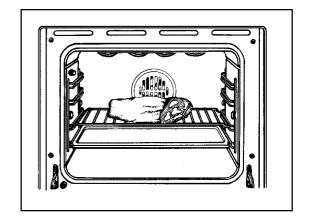
Using the Steam Oven

- 1 Before any steam cooking, fill the water tank as described in the previous chapter. One liter of water allows about 1 hour of steam cooking.
- 2 Place the food in suitable ovenproof pans or pots and place them on the oven shelf. Set the shelf level according to the cooking table. The second shelf level from the bottom usually gives the best cooking results.
- 3 Turn the oven function control knob on the "STEAM COOKING" function (symbol ☑).
- 4 Turn the thermostat control knob on the required temperature between 140° and 220°C. Consider that a temperature above 220°C will not give good cooking results.



Hints and tips about steam cooking

- Don't cover the pans or pots. This would not allow steam to come in contact with the food.
- You can also place food directly on the oven shelf.
 In that case, always place the dripping pan at the lowest level, with some water in it, to avoid smoke and unpleasant smells.
- If you need to open the oven door and check the food, always remember to switch off the steam cooking function by turning the function control knob on symbol . After having checked it, turn back the function control knob on symbol to make the steam function operate again.
- Steam can condense and produce water droplets on the oven door glass. This is quite normal and is not caused by fault of the oven. We recommend you to wipe away condensation after all cookings.



Accessories for steam cooking

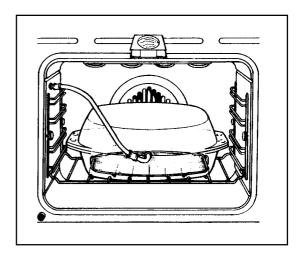
Depending on the models, a special accessory kit is supplied with the appliance. This kit is meant to allow a wider range of steam cookings, especially for fish, vegetables, etc.

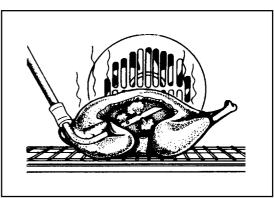
The accessory kit includes:

- a diet cooking double dish, provided with a special mould to allow a steam injector to be fitted to the dish;
- a small shelf meant to be inserted inside the double dish to prevent food to lay on the dish surface;
- two different steam injectors, to be used after being fitted to the exhaust pipe which is supplied with the appliance.

The diet cooking double dish is particularly recommended to cook vegetables, as it allows you to keep their original taste and nutrition properties.

The direct steam cooking system will give the best results with poultry. The long steam injector provided with holes on its surface must be inserted inside the joint and makes steam cook the internal part, while the outside is gently browned by the traditional heating elements. The injector holes must not be covered: for this reason the injector must be inserted into the empty cavity inside the joint, as shown in the diagram.





Steam cooking chart

Weight	Food	Steam cookin	g 🐼	Cooking duration	Notes
in gr.	1 000	Level 432	temp. °C	minutes	
	Cakes Whipped up kneading Leavened kneading	2 2	150 160	30 ~ 45 30 ~ 45	
	Creme caramel Butter-milk cheese cake Apple cake	2 2 2	150 150 175	40 ~ 60 40 ~ 60 30 ~ 45	
800 1000	Strudel Jam-tart Mixed cooked fruit Cooker apples - pears	2 2 2 2	150 175 150 175	45 ~ 60 30 ~ 45 30 ~ 40 45 ~ 60	Sliced Whole
500	Small cakes Bread and Pizza White bread	2 2	175 175 200	15 ~ 25 45 ~ 65	6 pieces 2 pieces
500	Bread rolls Pizza Flans	2 2	200 200 175	25 ~ 35 15 ~ 35	6 rolls
	Pasta flan Quiche Lasagne	2 2 2	175 175 175	30 ~ 40 35 ~ 45 35 ~ 45	
1200	Vegetable flan Meat Beef	2 2	175 175	35 ~ 45 60 ~ 90	
1000 1000 1000	Pork Veal Mutton	2 2 1 o 2	175 175 175	60 ~ 90 60 ~ 90 120 ~ 150	
800 1200 1200	Guinea-fowl Lamb Chicken	2 1 o 2 2	175 150 175	60 ~ 90 120 ~ 150 60 ~ 90	Whole Whole
1000 800 1000 4000	Pigeons Quails Boar Turkey	2 2 2 1 0 2	175 175 150 175	60 ~ 80 40 ~ 60 120 ~ 140 150 ~ 180	3 pieces 6 pieces Chops Whole
1500 3000 1200	Duck Goose Rabbitt	2 2 2	150 150 150 175	90 ~ 120 120 ~ 150 90 ~ 120	Whole Whole Chops
1000 800	Fish Stockfish Sea-bream	2 2	150 175	35 ~ 45 30 ~ 40	Sliced 2 fishes
1000 1000 1500	Hake Gilthead Salmon	2 2 2	150 175 175	20 ~ 30 30 ~ 40 30 ~ 40	Filets Whole Sliced
1000 1200 1500 1000	Sole Tunny Trout Squill	2 2 2 2	175 175 150 175	20 ~ 30 30 ~ 45 25 ~ 35	Whole Sliced 4 fishes Whole
1000 1000 1200	Prawn Lobster Vegetables	2 2	175 175 150	25 ~ 35 30 ~ 40	Whole 2 lobsters
1000 1000 1000	Tomatoes Potatoes Roasted potatoes	2 2 2	200 175 150	20 ~ 30 30 ~ 40 45 ~ 60	Half cut Sliced Sliced
1200 1500 1000	Aubergines Stuffed peppers Courgettes	2 2 2	175 175 175	30 ~ 45 45 ~ 60 30 ~ 40	Half cut Half cut
1000 800 800	Fennels Cauliflower Stuffed mushrooms	2 2 2	150 175 175	45 ~ 60 35 ~ 45 25 ~ 35	Sliced 9 mushrooms
800 600	Onions Celery	2 2	150 150	35 ~ 45 35 ~ 45	Chopped

Using the Conventional Oven

When using this setting, heat comes from both the top and bottom elements. This allows you to cook on a single level and is particularly suitable for dishes which require extra base browning such as pizzas, quiches and flans.

Gratins, lasagnes and hotpots which require extra top browning also cook well in the conventional oven. This form of cooking gives you the opportunity to cook without the fan in operation.

How to Use the

Conventional Oven

- 1. Turn the oven function control knob to the required cooking function ().
- 2. Turn the thermostat control to the required temperature.

THINGS TO NOTE

- The oven light will come on when the oven function control knob is set.
- The thermostat control light will remain on until the correct temperature is reached. It will then cycle on and off to show that temperature is being maintained.

The Cooling Fan

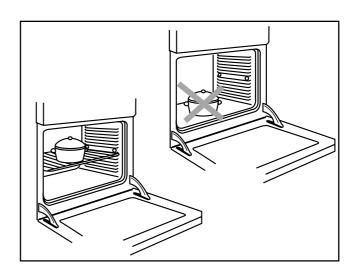
The cooling fan will operate continually during cooking. It may run on after the oven is switched off to keep the controls cool. This is quite normal.

NOTE

The action of the cooling fan will depend on how long the oven has been used and at what temperature. It may not switch in at all at lower temperature settings nor run on where the oven has only been used for a short time.

i) Hints and Tips

- The middle shelf position allows for the best heat distribution. To increase base browning simply lower the shelf position. To increase top browning, raise the shelf position.
- The material and finish of the baking trays and dishes used will affect base browning. Enamelware. dark, heavy or non-stick utensils increase base browning, while oven glassware, shiny aluminium or polished steel trays reflect the heat away and give less base browning.
- Always place dishes centrally on the shelf to ensure even browning.
- Stand dishes on suitably sized baking trays to prevent spillage onto the base of the oven and make cleaning easier.
- Do not place dishes, tins or baking trays directly on the oven base as it becomes very hot and damage
- For faster preheating use the fan oven function to preheat the oven until the oven indicator neon goes out, then swich the selector to the conventional oven
- Single level cooking gives best results. If you require more than one level cooking use the fan oven function.



Cooking Chart - Conventional Oven

Food	Temperature (°C)	Runner Positions	Cooking Time (mins)
Biscuits	170-200	2	25-30
Bread, buns, yeast, doughs	200-230	2	35-45
Casseroles	140-170	1 - 2	90-180
Cakes - small, Queen Victoria sponge	170-190	1 - 2	18-25
Cakes - madeira, rich fruit	130-180	2	90-150
Choux pastry, eclairs	200-230	2	30-35
Fish	200-230	2	20-40
Fruit pies, plate tarts, crumbles	180-210	2	50-65
Meringues	90-100	2	90-150
Milk puddings	140-160	2	90-150
Pate, terrine (in baine-marie)	160-180	1 - 2	60-90
Pizzas	200-230	1 - 2	25-30
Puff pastry, sausage rolls, vol-au-vents	230-250	2	15-25
Quiches, flans	170-200	1 - 2	50-60
Scones	230-250	2	8-12
Souffle	200-230	2	35-45
Stuffed vegetables	230-250	2	35-45
Roast meat & poultry	180-200	2	see meat + poultry roasting chart
Yorkshire pudding	200-230	2	40-50
Keep food warm, heat dishes	90-100	2	

NOTE: Shelf positions are counted from bottom of the oven. These charts are intended as a guide only and should be adjusted according to taste.

Meat and Poultry Roasting Chart (Conventional Oven + Fan Oven)

Meat	Cooking Time
Beef	20-35 mins per 1/2kg (lb) + 20-35 mins
Beef, boned	25-35 mins per 1/2kg (lb) + 25-35 mins
Mutton and Lamb	25-35 mins per 1/2kg (lb) + 25-35 mins
Pork and Veal	30-40 mins per 1/2kg (lb) + 30-40 mins
Ham	30-40 mins per 1/2kg (lb) + 30-40 mins
Chicken	15-20 mins per 1/2kg (lb) + 20 mins
Turkey and Goose	15-20 mins per 1/2kg (lb) up to 3.5kg (7lb)
	+ 15 mins per 1/2kg over 3.5kg (7lb)
Duck	25-35 mins per 1/2kg (lb) + 20 mins

When roasting, ensure the meat is cooked thoroughly, use a meat thermometer if preferred to check the centre temperature has reached the required temperature (see table below).

MEAT	TEMPERATURES
Beef	Rare - 60°C Medium - 70°C Well Done - 80°C
Pork	Well Done - 80°C
Lamb	Medium - 70°C Well Done - 80°C

The Fan Oven

The air inside the oven is heated by the element around the fan situated behind the back panel. The fan circulates hot air to maintain an even temperature inside the oven.

The advantage of cooking with this function is energy saving through:

Faster Preheating

As the fan oven quickly reaches temperature, it is not usually necessary to preheat the oven although you may find that you need to allow an extra 5-7 minutes on cooking times. For recipes which require higher temperatures, best results are achieved if the oven is preheated first, e.g. bread, pastries, scones, souffles, etc.

Lower Temperatures

Fan oven cooking generally requires lower temperatures than conventional cooking.

Follow the temperatures recommended in the cooking chart. Remember to reduce temperatures by about 20-25°C for your own recipes which use conventional cooking.

Even Heating for Baking

The fan oven has uniform heating on all shelf positions. This means that batches of the same food can be cooked in the oven at the same time. However, the top shelf may brown slightly quicker than the lower one. This is quite usual. There is no mixing of flavours between dishes.

How to use the Fan Oven

- 1. Turn the oven function control knob to ...
- 2. Turn the thermostat control to the required temperatu-

Things to note

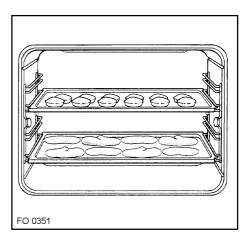
- The oven fan will operate continually during cooking.
- The thermostat control light will remain on until the correct temperature is reached. It will then cycle on and off to show the temperature is being maintained.

The cooling fan

During cooking the cooling fan will operate continually. It may run on after the oven is switched off to keep the controls cool. This is quite normal.

NOTE

The action of the cooling fan will depend on how long the oven has been used and at what temperature. It may not switch in at all at lower temperature settings nor run on where the oven has only been used for a short time.



i Hints and Tips

- Shelf positions are not critical, but make sure the shelves are evenly spaced.
- When cooking more than one dish in the fan oven, place dishes centrally on the shelves rather than several dishes on one shelf.
- When the oven is full, you may need to allow slightly longer cooking time.
- When the oven is full of the same food, e.g. equal trays of small cakes or equal size victoria sandwich cakes, then they will be cooked in the same time and removed from the oven together. When different sizes of trays or types of food, e.g. biscuits and cakes are cooked, they will not necessarily be ready together.
- The fan oven can be used to heat foods through without thawing first, e.g. fruit tarts, mince pies, sausage rolls, and other small pastry items. Use a temperature of 190-200°C and allow 20-40 minutes (depending on the quantity of food in the oven).
- The use of too high temperatures can cause uneven browning. Check with the recommendations for oven temperatures given in the cooking charts, but be prepared to adjust the temperature, if necessary. Remember to reduce temperatures by about 20-25°C for your own conventional recipes.
- When roasting do use the trivet in the meat tin. Fat and meat juices will drain into the meat tin below and can be used to make gravy. The trivet also prevents splashes of fat from soiling the oven interior.
- The meat tin **should not** be placed on a heated hotplate as this may cause the enamel to crack.

Cooking Chart - Fan Oven

This chart is intended as a guide only. It may be necessary to increase or decrease the temperature to suit your individual requirements. Only experience will enable you to determine the correct setting for your personal requirements.

Food		Shelf Position	Cooking Temp (°C)
Biscuits Bread Casseroles Cakes: Small Spong Madein Rich F Christr Mering Fish Fruit Pies and Cru Milk Puddings Pastry: Choux Shortc Flaky Puff Plate Tarts Quiches/Flans Scones	ra ruit nas ues umbles	Shelf positions are not critical but ensure that oven shelves are evenly spaced when more than one is used.	90-100 170-190 190-200 130-140 190-200 180 170-180 210-220
Roasting: Meat 8	Poultry		160-180

When roasting, ensure the meat is cooked thoroughly, use a meat thermometer if preferred to check the centre temperature has reached the required temperature.

Defrosting

The oven fan operates without heat and circulates the air, at room temperature, inside the oven. This increases the speed of defrosting. However, please note that the temperature of the kitchen will influence the speed of defrosting.

This function is particularly suitable for delicate food which could be damaged by heat, e.g. cream filled gateaux, iced cakes, pastries, bread and other yeast products.

How to Use Defrosting

- 1. Turn the oven function control knob to (A).
- 2. Ensure the thermostat control knob is in the OFF position.

(i) Hints and Tips

- Cover food with a lid, aluminium foil or plastic film to prevent drying out during defrosting.
- ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING.
- Frozen food should be placed in a single layer when ever possible and turned over half way through the defrosting process.
- Only joints of meat and poultry up to 2 kg. (4 lb.) are suitable for defrosting in this way.

Refer to the following table for approximate defrosting times.

Food	Defrosting time (Mins)	Standing time (Mins)	Notes
Chicken 1000 g.	100-140	20-30	Place the chicken on an inverted saucer on a large plate. Defrost open and turn at half time or defrost covered with foil. Remove giblets as soon as possible.
Meat 1000 g.	100-140	20-30	Defrost open and turn at half time or cover with foil
Meat 500 g.	90-120	20-30	As above
Trout 150 g.	23-35	10-15	Defrost open
Strawberries 300 g.	30-40	10-20	Defrost open
Butter 250 g.	30-40	10-15	Defrost open
Cream 2 x 200 g.	80-100	10-15	Defrost open (cream is easy to whip even if parts of it are still slightly frozen)
Cake 1400 g.	60	60	Defrost open

The times quoted in the chart should be used as a guide only, as the speed of defrosting will depend on the kitchen temperature. For example, the colder the ambient temperature, the longer the defrosting time.

Grilling



Grilling must be carried out with the oven door closed.

Always use oven gloves to remove and replace food in the oven.

Ensure that you support the dripping pan when removing it from the oven.

How to Use the Grill

- 1. Turn the oven control function knob on [77].
- 2. Turn the thermostat control knob on the required temperature.
- 3. Adjust the grid and grill pan runner position to allow for different thicknesses of food. Position the food close to the element for faster cooking and further away for more gentle cooking.

Preheat the grill on a full setting for a few minutes before sealing steaks or toasting. Adjust the heat setting and the shelf as necessary, during cooking

During cooking, the cooling fan and the thermostat control light will operate in the same way as described for the fan oven function.

Cooking chart

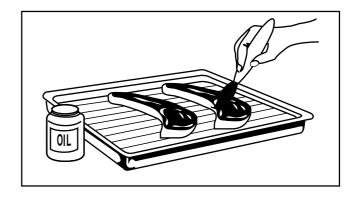
Cooking time depends on the thickness of the meat and not on its weight.

Type of food	Mins per side
Bacon rashers	2 - 5
Chicken joints	15 - 20
Gammon rashers	5 - 8
Lamb chops	6 - 12
Pork chops	10 - 15
Sausages (turning as required)	10 - 12
Steaks (average thickness)	Rare 3 - 6
	Medium 6 - 10
	Well done 8 - 12
Toast	1 - 11/2

$oldsymbol{(i)}$ Hints and Tips

- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.
- When toasting bread, we suggest that the top runner position is used with the grid in its 'high' position.
- The food should be turned over during cooking, as required.

The grill element is controlled by the thermostat. During cooking, the grill cycles on and off to prevent overheating.



Cleaning the Oven



Before cleaning always allow the cooling fan to cool the oven down before switching off at the electricity supply.

This appliance cannot be cleaned with steam or with a steam cleaning machine.

The oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.

Cleaning materials

Before using any cleaning materials on your oven, check that they are suitable and that their use is recommended by the manufacturer.

Cleaners that contain bleach **should NOT** be used as they may dull the surface finishes. Harsh abrasives should also be avoided.

External cleaning

Regularly wipe over the control panel, oven door and door seal using a soft cloth well wrung out in warm water to which a little washing up liquid has been added.



To prevent damaging or weakening the door glass panels avoid the use of the following:

- · Household detergent and bleaches
- Impregnated pads unsuitable for non-stick saucepans
- Steel wool pads
- · Chemical oven pads or aerosols
- · Rust removers
- · Bath/Sink stain removers

Clean the outer and inner door glass using warm soapy water.



DO NOT clean the oven door while the glass panels are warm. If this precaution is not observed the glass panel may shatter.

If the door glass panel becomes chipped or has deep scratches, the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Contact your local Service Centre who will be pleased to advise further.

Replacing the Oven Light

Disconnect the appliance.

If the oven bulb needs replacing, it must comply with the following specifications:

- Electric power: 15W,
- Electric rate: 230-240 V (50 Hz).
- Resistant to temperatures of 300°C,
- Connection type: E14.

These bulbs are available from your local Service Force Centre.

To replace the faulty bulb:

- Ensure the oven is disconnected from the electrical supply.
- 2. Turn the glass cover anticlockwise.
- Remove the faulty bulb and replace with the new one.
- 4. Refit the glass cover.
- 5. Reconnect to the electrical supply.

Oven Cavity

The enamelled oven cavity is best cleaned whilst the oven is still warm.

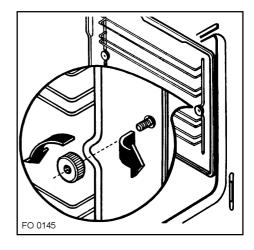
It is preferable/advisable to wipe the oven over with a soft cloth soaked in warm soapy water after each use. However, from time to time it will be necessary to do a more thorough cleaning using a proprietary oven cleaner, do not use abrasive scourers or steel wool.

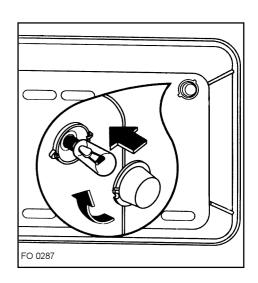
NOTE: Do NOT use caustic base oven cleaners.

Oven Shelves and Shelf Supports

To clean the oven shelves and the shelf supports, soak in warm soapy water and remove stubborn marks with a well wetted soap impregnated pad. Rinse well and dry with a soft cloth.

The shelf supports can be removed for easy cleaning (see diagram). Please, ensure the retaining nuts are secure when refitting the shelf support.





Cleaning the hinged grill

This model has been fitted with a hinged grill element to enable you to clean the roof of the oven easily.

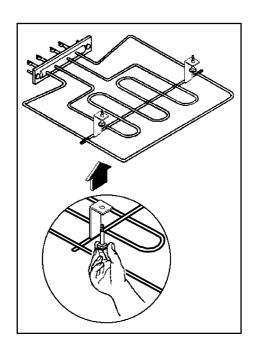


Before proceeding ensure the oven is cool and is disconnected from the electricity supply.

- Undo the screws which holds the grill in place (see diagram). When doing this operation for the first time, we recommend using a screwdriver.
- 2) Then gently pull the grill downward to allow access to the oven roof (see diagram).
- 3) Clean the oven roof with a suitable cleaner and wipe dry before replacing the hinged grill element.
- 4) Gently push up the grill element into place and firmly screw into place the holding nuts.



Ensure the grill holding nuts are firmly in place to avoid the grill falling down when in use.



Grease Filter

To prevent a build-up of fats on the fan impellor, the grease filter must be fitted by clipping it over the vents in the back panel.

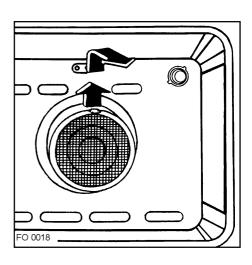
To clean the grease filter

When the oven has cooled down, remove the filter by pushing the protruding tongue on the filter upward, and wash carefully.

The grease filter should be cleaned after every use. The filter may be washed in a dishwasher on a 65°C wash. If the filter is heavily soiled, place the filter in a saucepan of water with approximately 1 teaspoon of automatic washing powder or dishwasher powder. Bring to the boil and leave to soak for approximately 30 minutes or longer depending on the degree of soiling. Ensure the solution does not boil over as it could mark your hob.

Rinse filter in clean water and dry.

Remember to refit the filter before using the oven again.



Cleaning the steam generator

Cleaning the water tank

Just like in any appliance fed with water (e.g. the iron), is it absoluitely normal that limestone residues form in the water tank.

After having used the oven for steam cooking several times, the limestone residues that settle inside the water tank can cause a reduction of the steam.

If the red pilot light that indicates the need of a cleaning cycle comes on, this means that a certain quantity of limestone has settled in the water tank and that a thorough cleaning of the steam generator is necessary.

In that case proceed as follows:

- Set the water tank exhaust-pipe ready for use. Fit the connector with hexagonal nut (Fig. 1, letter "A") to one of the edges of the pipe.
- Open the oven door (Fig. 2) and fit the connector (A) into the exhaust-valve (C) located in the lower left hand corner of the oven cavity frame.
- Place the free edge of the pipe into a vessel, then turn the pipe connector "A" anticlockwise to open the exhaust-valve. Water will flow out the water tank.
- When water stops flowing out the water tank, turn the pipe connector clockwise to close the exhaustvalve.

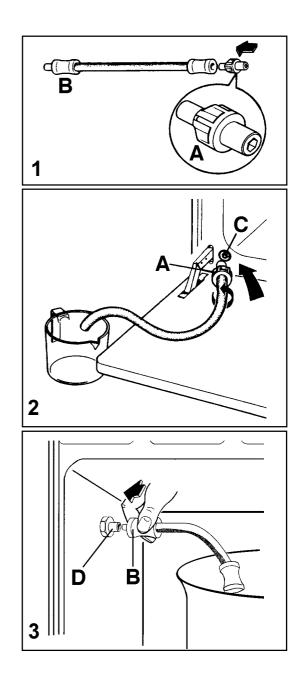


Warning! - The connector "A" has not a block fitting. Take care this connector doesn't slip off the pipe during the water tank exhaust procedure.

 After the water tank has been drained, melt two spoonful of citric acid (about 50-60 grams) into 800 cc. of water.

Citric acid is a natural substance, which looks like white small grains of sugar. It is normally used in food industry and can be purchased in drugstores, wine shops or chemist's shops.

- Pour the citic acid and water solution into the water tank drawer, as previously explained.
- Fit the connector "B" to one of the edges of the exhaust-pipe, then insert the connector "B" into the steam injector (Fig. 3, letter "D"). Place the free pipe edge in a vessel, to collect the limestone residues.
- Let the citric acid and water solution stay into the water tank for about 60 minutes, with the oven cooled down.
- After 60 minutes, switch on the oven by turning the function control knob on the "STEAM COOKING" function (symbol: and set the thermostat knob on 140° C.
- After about 20-25 minutes, turn the knobs off.
- Allow the oven to cool down, then drain the water tank following the procedure previuosly explained.
- When the procedure is carried out, rinse the water tank by pouring water into the tank drawer and letting the water flow out through the exhaust pipe, until you see clear water without limestone residues coming out.



While carrying out this procedure, a lemon flavour will be smelt in the room.

If you foresee not to use the steam oven for 2-3 weeks, we recommend to drain the water tank.

Cleaning the exhaust pipe

When a cleaning procedure has been caried out, carefully wash the exhaust pipe in warm soapy water. Don't use acids, spray cleaners or abrasives to clean the exhaust pipe and connectors, this could damage them.

Using different water types

If you use bottled mineral water or water with low limestone content, the need of cleaning the water tank will be reduced (e.g., every 150-200 cookings). If a water conditioner or a water softener has been installed in your house, then the main water supply of your house can be normally used.

(i)	Using hard waters (that is, waters with high limestone content) will make the necessity of
	cleaning procedures more frequent, but this will
	not affect in any way the oven operation.

Something not working

If the oven is not working correctly, please carry out the following checks, before contacting your local Service Centre.

SYMPTOM	SOLUTION
■ THE OVEN DOES NOT WORK	 ◆Check the control knobs are correctly set for a cooking function and follow the instructions given in this book or ◆Check the appliance is wired in properly, and the socket switch or the switch from the mains supply to the oven are ON.
■ THE "TANK OUT OF WATER" LIGHT COMES ON	♦Fill the water tank
■ THE "CLEANING CYCLE" LIGHT COMES ON	 ◆Carry out a complete cleaning cycle as described in the relevant chapter or ◆If you already carried out a cleaning cycle but the pilot light does not go off, repeat the procedure and allow the citric acid and water solution to stay in the tank several hours. or ◆The steam injector can be obstructed. Remove the limestone residues from the steam injector.
■ THE "FULL TANK" GREEN LIGHT GOES OFF	◆Fill. the water tank. If the green light does not come on after having poured more than 1 liter of water, call the nearest Service Centre.
■ THE "STEAM COOKING FUNCTION" DOES NOT WORK	◆Check the oven function control knob is set on the "Steam Cooking" function. or ◆Carefully close the oven door or ◆Fill the water tank
■ THE OVEN LAMP DOES NOT COME ON	◆Buy a new oven light bulb, asking for it to your local Zanussi Service Centre and replace it by following the instruction provided in this booklet.
■ THERE IS WATER IN THE OVEN CAVITY	◆Too much water has been poured into the oven tank. Turn the control knobs on the "OFF" position, then wipe the oven cavity dry with a sponge or a soft cloth.
■ IT TAKES TOO MUCH TIME TO FINISH THE DISHES, OR THEY ARE COOKED TOO FAST.	◆Refer to the contents of this booklet, especially to the chapter "Using the Oven".
■ CONDENSATION SETTLES ON THE FOOD AND THE OVEN CAVITY.	◆Leave dishes inside the oven no longer than 15-20 minutes after the cooking is completed.

Installation



The oven must be installed according to the instructions supplied.



This oven must be installed according to standards and regulation currently in force.

Technical Data

Dimensions of recess

Height	580 mm.
Width	560-570 mm.
Depth	550 mm.

Dimensions of the oven cavity

Height	325 mm.
Width	440 mm.
Depth	390 mm.
Oven capacity	53 litres

Heating elements rating

Top + Bottom heating elements	1880 W
Grill element	1830 W
Fan oven element	2090 W
Steam generator	770 W
Oven light	15 W
Cooling fan	20 W
Convection fan	30 W
Total rating	3.00 kW
Supply voltage (50 Hz)	230-240 V

Electrical Connection

The oven is designed to be connected to 230 -240 V (50 Hz) electricity supply.

The oven has an easily accessible terminal block which is marked as follows.

Letter L Live terminal Letter N Neutral terminal



Earth

The cable used (of the types: H07 RN-F, H05 RN-F, H05 RR-F, H05 VV-F, H05 V2V2-F T90, H05 BB-F) must have a min. cross section of 1.5 mm².

In order to connect it to the oven it is necessary to remove the hatch at the back of the oven to reach the terminal block.

For direct connection to the mains supply a two pole switch with a minimum rating of 13 A and a minimum distance of 3 mm between its contacts must be fitted between the supply and appliance.

This switch must not break the yellow/green earth cable at any point.



The appliance must be earthed

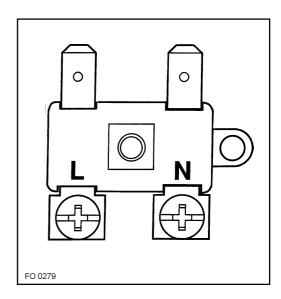
Important

After installation and connecting, the cable must be placed so that is cannot at any point reach a temperature more than 50°C above the ambient temperature. Before the appliance is connected check that:

- the main fuse and the domestic installation can support the load;
- the power supply is properly earthed;
- the double pole switch used to connect the appliance to the supply is easily accessible after installation.

Terminal block

The oven has an easily accessible terminal block, which is meant to work with an electric single-phase rate of 230 V.

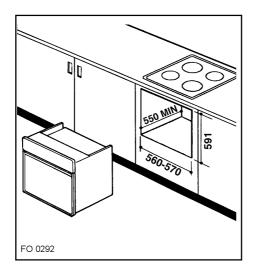


Building In

It is important that the dimension and materials of the surround or cabinet into which the oven will be built are correct and that proper arrangements are made for a continuous supply of air to the oven so it does not overheat.

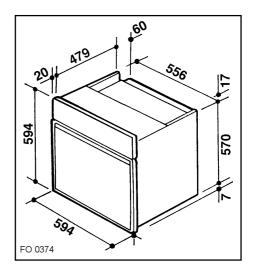
NOTE: The outer cabinet should have a 600mm width.

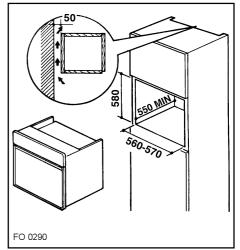
Dimensions of the oven and recess required are given in the relevant diagrams.

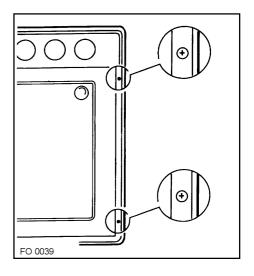


Securing The Oven To The Cabinet

- 1. Fit the oven into the cabinet recess,
- 2. Open the oven door,
- 3. Secure the oven to the kitchen cabinet with four wood screws, which fit the holes provided in the oven frame.







ELECTROLUX WARRANTY AUSTRALIA

Nothing in this warranty, limits any rights you may have under the Trade Practices Act or any other Commonwealth or State legislation. Such rights cannot be changed by the conditions in this warranty.

Subject to the conditions below, this appliance is warranted by Electrolux Home Products Pty. Ltd. A.B.N. 51 004 762 341, (the "Company"), to be free from defects in materials and workmanship for a period of 24 months following the date of purchase (the "Warranty Period").

Conditions of the warranty:

- 1 During the Warranty Period the Company, or its service agent, will only pay the cost of repairing or replacing all Company parts on your appliance which the Company finds to be defective.
- 2 The Company will decide if there are any defects in material and/or workmanship.
- 3 Light globes, batteries and filters are replaceable parts and are not covered under this warranty.
- 4 This warranty applies only for mainland Australia and Tasmania.
- 5 The appliance must be installed and operated in accordance with the Company's instructions.
- 6 This warranty does not apply to normal wear and tear, or any service, which is needed after an accident, alteration, negligence, misuse, fire or flood.
- 7 This warranty does not apply to damage caused if your appliance has been dismantled, repaired or serviced by any person other than someone authorised by the Company.
- 8 If you live outside the service area of the Company or one of its service agents, this warranty does not cover the cost of transport of the appliance for service nor the service agent's travelling costs to and from your home.
- 9 If you are required to transport the appliance to the Company or its service agent, you must ensure it is securely packed and insured. The Company does not accept any responsibility for loss or damage of the appliance prior to it being received by the Company or its service agent.
- 10 This warranty does not cover loss, damage or expense to this appliance caused directly or indirectly by power surges, electrical storm damage or incorrect power current.
- 11 The Company (and any company related to the Company) will not be liable for any special, incidental or consequential damages or for loss, damage or expense or for personal injury or loss or destruction of property arising directly or indirectly from the use or inability to use this appliance or any of its parts.
- 12 This warranty applies only to the original buyer.
- 13 This warranty is the only express warranty given by the Company.
- 14 If you are the original buyer, please keep your proof of purchase, which will be required, if you request service under this warranty.
- 15 The Warranty Period is only applicable when your appliance is used at home by you and your family as consumers.
- 16 Use of this appliance for commercial purposes is covered by this warranty for a period of 3 months from the date of purchase.

FOR SERVICE IN AUSTRALIA PLEASE CALL 13 13 49 FOR SPARE PARTS IN AUSTRALIA
PLEASE CALL
13 13 50

ELECTROLUX APPLIANCE WARRANTY – NEW ZEALAND

This appliance is warranted by Electrolux Home Products (NZ) Ltd ("the Company") from the date of purchase. The following terms and conditions apply:

- 1 The Company or its Authorised Service Centre will pay the cost of repairing or replacing all parts of the appliance which the Company or its Authorised Service Centre find defective for a period of 24 months following the date of purchase (the "Warranty Period").
- 2 During the Warranty Period the Company or its Authorised Service Centre, will pay the cost of repairing or replacing all parts, which they find are defective.
- 3 Light globes, batteries and filters are replaceable parts and are not covered under this warranty.
- 4 The appliance must be installed and operated in accordance with the Company's instructions.
- 5 This Warranty does not apply to normal wear and tear, or any service, which is needed after an accident, negligence, alteration or misuse.
- 6 This Warranty also does not apply to damage caused if your appliance has been dismantled, repaired or serviced by any person other than someone authorised by the Company.
- 7 If you live outside the service area of the Company or its Authorised Service Centre, this warranty does not cover the cost of transport of the appliance for service nor the Authorised Service Centre's travelling costs to and from your home.
- 8 If you are required to transport the appliance to the Company or its Authorised Service Centre, it must be securely packed and insured. The Company does not accept any responsibility for loss or damage prior to it being received by the Company or its Authorised Service Centre.
- 9 This warranty is the only express warranty given by the Company.
- 10 This Warranty does not cover loss, damage or expense to this appliance caused directly or indirectly by power surges, electrical storm damage or incorrect power current.
- 11 The Company (and any company related to the Company) will not be liable for any special incidental or consequential damages or for loss, damage or expense directly or indirectly arising from the use or inability to use this appliance, or for personal injury or loss or destruction of other property.
- 12 Nothing in this warranty is intended to limit the rights you may have under the Consumer Guarantees Act 1993, except to the extent permitted by that Act, and all provisions of this warranty shall be read as modified to the extent necessary to give effect to that intention.
- 13 The Consumer Guarantees Act 1993 does not apply if your appliance is acquired for the purposes of a "business" (as defined in that Act).
- 14 This warranty is limited to 90 days from date of purchase if the appliance is used for commercial use.

IMPORTANT NOTICE

Before calling a service technician please carefully check the warranty terms and conditions, the operating instructions and service booklet if applicable. If the product fails for any of the customer responsibility reasons detailed therein, a service fee will be charged. Please present proof of purchase to any Authorised Service Centre should warranty service be required.

SERVICE CENTRES

PLEASE PHONE 0800 10 66 10

For your nearest Authorised

Service Centre please look in The Yellow Pages under Home Appliance Servicing OR Call 0800 10 66 10

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The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.